

BOX 1

-Interesting collection of "Ave Maria" in 33 Filipino dialects

Linguistic Work Done by C. Everett Conant

Master's thesis: "Formations of the Perfect Active in Latin in Comparison with Greek, Sanskrit and Germanic." Degree conferred by Lawrence University (Wisconsin) 1899.

Work done in the Philippine Islands, 1901-1907:

Conducted translation of the four gospels and The Acts into Bisaya (Cebuano dialect) for the American Bible Society, Cebu, P.I.

Conducted translation of Luke's gospel into Ibanag for the A.B.S., Manila and Aparri, P.I.

Editorial revision of the Pampanga and Iloko New Testament for the A.B.S. at Manila.

Prepared a Bisaya-English dictionary (Cebuano dialect) at Cebu, P.I. (About one-third of the work typewritten, the remainder on cards). 5500 words

Prepared a comparative vocabulary of the Yagor, Gaddang, and Itawit dialects (words taken orally from natives).

Collected a list of Batán words from natives at Aparri, and Calveria, Luzón, P.I.

List of Bisaya pet names for Spanish baptismal names, compiled at Cebu, P.I.

List of Isinai words.

Vocabularies of the Bisaya of Kamiging Island, of Surigao (Mindanao), and of the Kuyo Islands (Kuyunun).

Word lists of the Igorot dialects Inibaloi and Kankanai (Benguet Province, Luzón).

English translation of two Bisaya (Cebuan) dramas of Vicente Sotto: “Ang Paghigugma sa Yutang Nataohan” and “Ang Dila sa Babayi” (MS)

“F and V in Philippine Languages”, Baguio, Benguet, P.I., published in Bureau of Ethnology Publications, Vol. V, part II, Manila, 1908.

Work done in the United States, 1907-1910:

“The Ave Maria in thirty-four Philippine languages and dialects”, compiled at Brooklyn, N.Y. 1908 (MS)

“The Names of Philippine Languages”, published in *Anthropos*, Vol IV, pp. 1069-1074.

“The Bisaya Language: its evolution in the last decade,” published in “*Ang Sugá*”, Cebú, P.I., June 16, 1910 (Popular).

“Consonant Changes and Vowel Harmony in Chamorro”, published in *Anthropos*, Vol VI(1911), pp. 136-146.

“The Pepet Law in Philippine Languages,” soon to appear in *Anthropos*. Sent to published in September, 1909.

“The RGH Law in Philippine Languages”, read before the American Oriental Society, Baltimore, April 1, 1910. Published in *JAOS*, Vol. 31, pp. 70-85.

Submitted to Professor Carl D. Buck,
Department of Sanskrit and Comparative Philology,
The University of Chicago
February 9, 1911

!!!-Royal Baking Powder Co. of New York’s Successful Home Baking...in Tagalog! 1904 and 1915. Three works: 1) Mananalung Sariling Pag-i-ihaw,

Sistema de Hornear con Exito para uso de Las Amas de Casa, 2) Sistema de Hornear con Éxito para uso de Las Amas de Casa, 3) An ha Balay ñga Paghorno Sistema de Hornear con Exito para uso de Las Amas de Casa)

-directions in Spanish, Tagalog and English

-From Mananlung Sariling Pag-i-ihaw (1915):

“These are short suggestions for the easy use of Royal Baking Powder in making a few articles of food only.”

“Our complete cookery book, entitled ‘Royal Baker and Pastry Cook,’ which contains five hundred practical receipts for the preparation of all kinds of food and confections, will be sent upon request to any address in any country, postage free and without charge.”

“This is a complete and practical cookery guide. It contains specific instructions for making and baking all kinds of flour-foods—bread, hot-biscuits, scones, rolls, muffins, cake of every kind, plain or rich, puddings, crusts, griddle cakes, etc. There have been added plain and practical directions for making soup, for cooking meat, fish, game, making desserts, preserves, confectionary, food for the sick, etc.” (4)

“Printed in English, German, Spanish, Norwegian, Swedish and Finnish. Abbreviated in French, Portuguese, Italian, Russian, Japanese. Ask for edition required.”

“The picture on the preceding page represents a plate of the famous American-Royal-Hot-Biscuit, a food used in every American family. Prepared easily and quickly, and a most delicious and healthful food.”

“Make them small, about one and a half inches across and half an inch thick. They will swell up in the baking, and became a yellowish brown on top.”

“You must mix them with Royal Baking Powder to make them perfect. Do not use ‘self-raising’ or ‘prepared’ flour.” (6)

“This looks like the handiwork of a professional confectioner. It is a photograph of a layer cake made at home easily and quickly with the aid of Royal Baking Powder, and may be duplicated in any household with a little care and without danger of failure.”

“It can only be made in perfection with Royal Baking Powder. Do not use “self-raising” or “prepared” flour.” (8)

“Hot Griddle Cakes are a delicious food in common use upon the American table, and healthful and appetizing when made with Royal Baking Powder. They can be made of rice, wheat or corn-meal. The use of eggs makes them richer but is not necessary.” (11)

“Fruit Shortcake is a most delicious food, very easy to make with the aid of Royal Baking Powder and fresh fruit such as peaches, bananas, oranges or berries.” (13)

-Recipes listed: American-Royal-Hot-Biscuit, Layer Cake, Plain Cake, Hot Griddle Cakes, Hot Rice Griddle Cakes, Fruit Shortcake

The slogan? “Totoong Dalisay / Absolutamente Puro / Absolutely Pure”

-From Sistema de Hornear con Éxito (1904)

“These are short suggestions for the easy use of Royal Baking Powder in making a few articles of food only.”

“Our complete cookery book, entitled ‘Royal Baker and Pastry Cook,’ which contains five hundred practical receipts for the preparation of all kinds of food and confections, will be sent upon request to any address in any country, postage free and without charge.”

“This is a complete and practical cookery guide. It contains specific instructions for making and baking all kinds of flour-foods—bread, hot-biscuits, scones, rolls, muffins, cake of every kind, plain or rich, puddings, crusts, griddle cakes, etc. There have been added plain and practical directions for making soup, for cooking meat, fish, game, making desserts, preserves, confectionary, food for the sick, etc.”

“Printed in English, German, Spanish, Norwegian, Swedish and Finnish. Abbreviated in French, Portuguese, Italian, Russian, Japanese. Ask for edition required.” (3)

“This represents a plate of the famous American-Royal-Hot-Biscuit, a food used in every American family. Prepared easily and quickly, and a most delicious and healthful morsel of food.”

“Make them small, about one and a half inches across and half an inch thick. They will swell up in the baking, and become a yellowish brown on top.”

“You must mix them with Royal Baking Powder to make them perfect. Do not use “self raising” or “prepared” flour.” (4)

“This looks like the handiwork of a professional confectioner. It is a photograph of a layer cake made at home easily and quickly with the aid of Royal Baking Powder, and may be duplicated in any household with a little care and without danger of failure.

“It can only be made in perfection with Royal Baking Powder. Do not use ‘self-raising’ or ‘prepared’ flour.” (6)

“Crullers must be cooked quickly in very hot fat. The fat must be prime and free from water. It must not be so hot as to burn the crullers.”

“Royal Baking Powder makes the crullers light, sweet, crisp and delicious.” (8)

“Also called ‘Household Bread.’”

“No mixing with the hands; no raising overnight. Perfect cleanliness. A loaf of bread may be made and baked in 50 minutes. The ease with which Royal Baking Powder bread is made, its cleanliness and healthfulness, have caused it to supersede yeast bread with many of the best bread-makers and pastry cooks.” (10)

-Recipes listed: American-Royal-Hot-Biscuit, Plain Cake, Doughnuts or Crullers, Royal Baking Powder Bread

-From “An ha Balay nga Paghorno”

“A pure and healthful preparation for raising or leavening bread, cake, crusts, scones and other flour-foods. It takes the place of yeast, soda, sour milk, etc., makes finer, more delicious and quicker food, adding to the wholesomeness of the same.”

“Royal Baking Powder enables the housewife to make all kinds of bread, cake and pastry which will equal or surpass those of the caterer or confectioner.”

“Royal Baking Powder is sold all round the world. In tins only, with red labels in front and yellow on back, with ‘Royal Baking Powder Co., New York, U.S.A.,’ plainly printed upon each label.”

“Royal Baking Powder is an absolutely pure, cream of tartar baking powder, and has received the highest testimonials from the food and health authorities of all countries.” (3)

“Fruit Shortcake is a most delicious food, very easy to make with the aid of Royal Baking Powder and fresh fruit such as peaches, bananas, oranges and berries.” (13)

-Recipes: American-Royal-Hot-Biscuit, Layer Cake, Hot Griddle Cakes, Fruit Shortcake

-I think this guy translated the recipes into Tagalog himself! There are his notes and translations in longhand,

-Your Tagalog has to get better. So much of this stuff is in Tagalog in the first place.

-Poetical works written in Philippine languages particularly in the Visayan language

-Bisayan dramas

Royal Baking Powder Co.
Royal Building
William & Fulton Sts.
New York

April 21, 1915

Dr. C. Everett Conant,
University of Chattanooga,
Chattanooga, Tenn.

Dear Sir:—

We have received yours of the 17th enclosing copy of the Visayan translation of "Successful Home Baking." The Tagalog translation was duly received also, and we shall put the matter in hand and as soon as proofs are ready we may wish to accept your very kind invitation to read them for corrections.

Thanking you for your able cooperation,
we are,

M

Very respectfully,
ROYAL BAKING POWDER CO.

21 December 1914
Mr VC Gray
Secretary, Royal Baking Powder Company,
New York

Dear Sir:

Replying to your letter of the 18th instant I beg to say that I am glad to answer your questions with regard to recipes that would probably appeal to Filipinos for insertion in the translation of your booklet Successful Home Baking.

I hardly think that our American hot biscuits would appeal to their taste in general. They are great rice eaters and prepare that cereal in many ways. I would therefore suggest that your 'rice griddle cakes' (p. 9 of the Royal Baker and Pastry Cook) be substituted for the hot biscuits. In this recipe the last sentence regarding hominy should be omitted and sugar or some native sirup substituted for maple sirup. I am aware that this kind of pastry does not yield itself as well as one might wish to being attractively

illustrated, and you might decide to leave out the illustration altogether. But I am convinced that the book should contain some rice preparation and in looking over all the literature you have sent this one appeals to me as the most acceptable.

Of course you want to present recipes and ingredients of which are easily obtainable and in common use among the Filipinos. In this connection it is important to note that they use practically no milk, cream, or butter. But they have come to use to a considerable extent canned condensed milk. Would it be possible for your cooking experts to substitute for the milk quantities give the equivalent in diluted condensed milk. That is, how much condensed milk would have to be diluted to equal, e.g., 1/2 pint of milk?

The layer cake, pp. 6 and 7 is a good one. Would it be possible to substitute lard for the butter? If not I would suggest you substitute your 'rolled jelly cake' (p. 17 of the Royal Baker), all of whose ingredients would be in a Filipino's pantry. Even if you keep the layer cake I would strongly recommend your inserting this jelly roll with an attractive illustration. They are very fond of such cakes. The new illustration might take the place of the biscuits on the 4th page and the rice cake be left without illustration.

I believe the doughnuts will be very acceptable and perhaps come to be one of the most popular recipes in the book. Please name some other recipes that might be used in the place of nutmeg.

The bread question is a trifle problematic, as each nation has its own sort of bread. But I believe the Filipinos would soon learn to prefer our American light bread to their solid article leavened with tuba. and if you succeed in getting that bread accepted it will mean a profitable business, for the well-to-do-Filipinos are coming more and more to be bread eaters.

Besides, the domestic science schools are introducing many American dishes.

On the whole I feel quite confident we can prepare this brief list of pastry dishes in such a way as to make a strong appeal to the Filipino taste.

It would be well if we could substitute some other starch producing tuber, such as the yam for the potato in the bread recipe. The potato is not

cultivated to any extent in the Islands, and it is difficult to make them grow there, except in the mountains where it is cool enough to keep the tops from sapping the vitality of the root. We might say 'potato or yam' though I doubt if the yam has as large a proportion of starch as the potato. Your chefs will know.

If there are other matters which you wish to discuss with me do not hesitate to do so.

Very truly yours,

CE Conant

7 December 1914
Mr VC Gray
Secretary, Royal Baking Powder Company
Royal Building, NEW YORK

Dear Sir:

Replying to your letter of the fifth instant regarding the translation into Bisaya (Visayan) and Tagalog of your pamphlet "SUCCESSFUL HOME BAKING," I beg to say that I will make the translations for fifty dollars (\$50.00) each. This will include all work of proof correcting and assistance and suggestions to the printer as outlined in your letter.

You may be aware that advertising translations into any language are beset with many difficulties peculiar to that class of technical terminology. These difficulties are greatly increased when one is dealing with an undeveloped speech like the native tongues of the Philippines, whose vocabularies are so inadequate to the needs of modern civilization. My six years' experience in the Philippines as Government translator and as translator for the American Bible Society brought me face to face with perplexing problems unknown to me in my previous experience as a translator of European languages.

The language of the cuisine has a vocabulary of its own, and in addition, the great difference between Occidental and Oriental methods of cookery makes it especially imperative to use great care in making a translation both accurate and lucid. In accepting the work I should of course guarantee to fulfill these requisites, and the amount of time and attention required to this end I could not devote to the work for less than the figure quoted.

I hasten to say, however, that you can get the work done, after a fashion, for a smaller consideration, but at the risk of forfeiting more than the difference in returns owing to the inaccuracies of hasty and perfunctory professional translating bureaus.

If the terms here stated are agreeable, I shall be pleased to take up the work immediately upon receipt of your reply and proceed with it as rapidly as may be.

Very truly yours,

CE Conant

March 1, 1915

Dear Sir:—

Referring to our correspondence with you relating to translations into the Visayan and Tagalog dialects of the English matter in our little pamphlet "Successful Home Baking," we are now ready to proceed.

We have considered the suggestions contained in your letter of December 21 and in place of the doughnuts will have illustrations and receipts of Rice Griddle Cakes, and in place of the bread we have substituted a Fruit Shortcake.

Noting your reference to the unaccustomed used of milk, cream or butter, we have added a note which we shall publish in the book indicating substitutes to be used when fresh milk and butter are not available.

The pamphlet will contain in addition to the Spanish equivalent for the English matter, the equivalent and appropriate matter in Visayan and Tagalog, which translations we understand you will make for One Hundred Dollars, Fifty Dollars for each.

You will notice that we have used a great many words in our matter, perhaps going to extreme in this respect to make it intelligible to people not accustomed to our language or working with receipts.

We have crossed out in the pamphlet the matter which we will not use in the Philippine Edition, enclosing in type-written form the matter to be substituted for the doughnuts and bread.

Please go ahead with the work and if you can offer any suggestions or changes which will be helpful to us we will greatly appreciate your cooperation.

Very respectfully,

ROYAL BAKING POWDER CO.

P.S. Please include translations of matter on front and back outside covers.

13 September 1915
Mr VC Gray
Royal Baking Powder Company
New York

Dear Mr Gray,

In response to your letter of the 10th instant, I consider it unquestionably preferable to publish the Tagalog and Visayan editions separately, incorporating the Spanish, as well as the English edition in each.

The Tagalogs and Visayans live in different sections. The Tagalog edition would do for all of Luzon except the extreme northern portion, and the Visayan for practically all the southern islands. You ought eventually to

have an Iloko edition for North Luzon, that being the lingua franca of that region.

Very truly,

CE Conant

December 18, 1914

Dear Sir:—

May we inquire of you whether or not the recipes shown in the little pamphlet would appeal to the Filipinos? If so, we will very gladly make use of them in their present form; substituting the Tagalog and Visayan for the Spanish shown in this sample copy.

If, on the other hand, there are some other things which would more forcefully appeal to the Filipinos we would like to substitute them for the recipes now appearing, or possibly add to the ones we now use (if it should be considered unwise to eliminate any now appearing in the pamphlet), though it is our wish to keep same to its present size, if that appears to you to be adequate.

We are also sending you one of the little booklets that we get out called "Camp Cookery," in which we have marked several recipes which might apply to conditions in the Philippines, but would like to have your judgment as to these as well.

If there should be any recipes in this book that might be especially popular in the Islands will you please so indicate and we might even see our way clear to get up some new illustrations covering these particular recipes and use them instead of some of the old, if it were considered advisable to do so.

What we are trying to get at is to get out a book that would appeal to the people of whom you know more than anybody else and so advice on this score would be greatly valued.

We are sending you also our regular cook book and if not too much trouble would like to have you look through it and see if you can find therein any recipes that you would suggest our making use of in the proposed pamphlet; having in mind, of course, that it is our desire to keep the size down to as near its present limits as possible.

If we have troubled you unduly in asking information in regard to the above please do not hesitate to say so, as we do not wish to impose upon you.

Yours very truly,

Royal Baking Powder Co.
VC Gray
Secretary

Other works on dictionaries, list of baptismal names made for the US government, articles on Visayan and Tagalog languages

BOX 2

Dictionaries in Visayan, Spanish and a large graph index of common verbs and nouns for all the dialects. Pretty impressive.